

**Subject: Food**

Date	Exams/ Assess	Unit(s)
2/9/24		<ul style="list-style-type: none"> <li>• Energy theory</li> <li>• Practical of flapjack</li> <li>• Energy balance</li> <li>• Practical of high energy oatie cookies</li> </ul>
9/9/24		
16/9/24		
23/9/24		
30/09/24		
7/10/24		
14/10/24		
21/10/24		
4/11/24		<ul style="list-style-type: none"> <li>• Cereal crops &amp; primary processing of wheat into flour</li> <li>• Practical of rice dish (jambalaya, risotto, pilaf)</li> <li>• Bread making – ingredients, functions and production processes</li> <li>• Practical of bread rolls</li> </ul>
11/11/24		
18/11/24		
25/11/24		
2/12/24		
9/12/24		
16/12/24		
6/1/25		<ul style="list-style-type: none"> <li>• Sensory analysis of Breads from Around the World</li> <li>• Practical of Pizza</li> <li>• Food Science investigation – yeast as a raising agent</li> </ul>
13/1/25		
20/1/25		
27/1/25		
3/2/25		
10/2/25		
24/2/25		<ul style="list-style-type: none"> <li>• Practical of peri-peri chicken/vegi wraps</li> <li>• Healthy Eating Guidelines: 8 tips for Eating well</li> <li>• Practical of sausage/cheese &amp; onion rolls using ready made pastry</li> <li>• analysis</li> </ul>
3/3/25		
10/3/25		
17/3/25		
24/3/25		
31/3/25		
21/4/25		<ul style="list-style-type: none"> <li>• Summer term written assessment</li> <li>• Practical of jam tarts making own shortcrust pastry</li> </ul>
28/4/25		
5/5/25		
12/5/25		
19/5/25		<ul style="list-style-type: none"> <li>• Pastry- types, uses, functions of ingredients</li> <li>• Product comparison of bread and pastry: ingredients, ratios and nutritional</li> <li>• Practical of another type of dough – pasta making from scratch</li> <li>• Food packaging &amp; labelling</li> </ul>
2/6/25		
9/6/25		
16/6/25		
23/6/25		
30/6/25		
7/7/25		
14/7/25		